THE OLD FASHIONED TIRESOME WAY.

THE EASY "TRISTELLA" WAY.

SNELLING'S NORFOLK BEEF SUET

"Tristella"
Shredded BEEF Suet
AND FARINA

TRADE TRISTELLA MARK

PREPARED BY
SNELLING & SONS LIMITED, NORWICH.

DAVID GREIG,

BRIXTON, S.W.

(And Branches).

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"Tristella" Shredded Beef Suet.

That wearisome chop—chop—chopping is over for ever. "Tristella" Shredded Suet saves you the time and trouble you used to have. Once you have tried "Tristella" Suet, you will refuse to be bothered with the old-fashioned "messy," troublesome, and wasteful way of preparing suet for cooking.

Particularly when you find that "Tristella" Suet is better suet than the butcher sells, and much cheaper in use.

"Tristella" is pure, prime beef suet, refined, sterilised, and shredded into dainty cream-coloured particles—all ready for your puddings, dumplings, and pastry.

The six chief advantages of "Tristella" are:—

(1) Better than the butcher sells.
(2) Shredded ready for instant use.
(3) Saves time, trouble, and expense.
(4) Will keep sweet for weeks.
(5) Is most economical in use.
(6) You get more for your money.

"TRISTELLA" SHREDDED SUET.

Saves time. To the busy cook and housewife "Tristella" is a real time saver. You simply take your packet of "Tristella" out of the cupboard, pour out as much as you need, close the packet and put it away till next time. That's all! What a blessing you will find it when you are busy with a hundred-and-one other things.

Saves trouble. "Tristella" is always ready when you want it. It saves you the trouble of getting ordinary suet, the bother of separating it from the skin, and the labour of chopping it. It is just as easy to get "Tristella" Suet out of the packet as it is to get a spoonful of tea out of your tea "caddy."

Saves expense. "Tristella" saves money because you can use every particle in the packet. There is no waste like there is in ordinary suet. And it is an economical food, because it goes further than butcher's suet. Also, being highly nutritious, it forms a satisfying and inexpensive food, especially where there are large families.

"TRISTELLA" SHREDDED SUET

Will keep sweet for weeks.

Ordinary suet from the butcher will not keep. It quickly turns rancid. But "Tristella" Suet will keep sweet for weeks, because the parts that turn rancid in ordinary suet are taken out in the process of refining "Tristella."

Better than butcher's suet.

When you buy suet from the butcher, you usually have to take it as it comes, and you never know how much waste you may find. But with "Tristella" you *know* you are getting the primest beef suet, selected with scrupulous care; and you are *certain* there will be no waste. Besides, you never know how often butcher's suet has been handled in cutting off portions for different customers before you get yours. It isn't nice to have your food handled too much. Now, with "Tristella" it isn't handled at all. From the time it is refined, until you open your packet, no hand has touched it. Its purity and wholesomeness is thereby assured.

"TRISTELLA" SHREDDED SUET gives you

More Suet for your money.

When you buy a pound of butcher's suet, you can't use it all. There are 2 or 3 ozs. of waste skin, etc., *which you have paid for* but which has to be thrown away. Then, unless you use all you buy, the remainder turns rancid and is useless. But with "Tristella" Suet you can use all you buy. There is no waste whatever. You can keep it for weeks, if necessary, and use it right down to the last particle. Also, "Tristella" is cheaper in use than ordinary suet. A pound packet of "Tristella" goes as far as a pound and a half of butcher's suet. Because "Tristella" is all suet—no skin, no waste—nothing but pure, prime beef suet with sufficient farina added just to prevent the particles sticking together.

ALL GROCERS SELL

"Tristella" Shredded Suet

1 pounds, ½ pounds, ¼ pounds & approx. 2 oz. pkts.
In blocks, 1 pounds, ½ pounds and small rolls.

BEWARE OF IMITATIONS. By the packet you will know "Tristella" Suet—a cream-coloured box with a scarlet shield and a diamond band (*see cover of this booklet*).

WHEN TO USE
"Tristella"
Shredded Beef Suet.

Eat plenty of suet, it is a highly nutritious food, especially for growing children. "Tristella" Suet makes puddings, dumplings, and pastry so light and digestible. Try the following recipes:—

CHRISTMAS PUDDING.

1 lb. Flour. 1 lb. Rasins ½ lb. Candied Peel.
12-14 ozs. "Tristella" Shredded Suet. ½ lb. Currants ½ lb. Sultanas. ¼ of a Nutmeg (grated). ½ teaspoonful Mixed Spice
½ lb. Bread-crumbs. ½ lb. Sugar. 6 Eggs.
½ pint of Milk. A pinch of Salt. Grated Peel of 1 Lemon.

Clean the currants and sultanas, stone the raisins, and shred the candied peel. Mix all the dry ingredients together, beat the eggs with the milk, pour into the dry ingredients and stir thoroughly. Put the Mixture in a floured cloth or greased basin; tie up the former with string and boil for six hours, or cover the latter with greased paper and steam eight hours.

SUET PUDDING.

1 lb. Flour ½ lb. "Tristella" Shredded Suet.
Pinch of Salt. Cold Water.

Mix the "Tristella" Suet with the flour and salt, and enough water to make a rather stiff dough. Tie in a floured cloth, and boil for an hour and a half, or steam for two hours.

Use "Tristella" Suet in your Xmas Puddings.

JAM ROLY-POLY.

½ lb. Jam. ½ lb. Flour.
3 oz. "Tristella" Suet. Pinch of Salt.

Mix the "Tristella" Suet with the flour and salt; add enough cold water to make a stiff paste; roll out on a floured board. Spread the jam, not too near the edge, and roll up in a floured pudding cloth, and tie the ends. Boil for two hours.

SPOTTED DICK.

Prepare as for Roly-Poly, but instead of jam, sprinkle on it one ounce of sugar, and a quarter of a pound of currants or sultanas.

YORKSHIRE PUDDING.

½ lb. Flour. 2 Eggs. 1 pint Milk.
Pinch of Salt. 3 ozs. "Tristella" Refined Block Suet.

Melt the "Tristella" Block Suet in a Yorkshire pudding tin; the secret of a good Yorkshire pudding is to pour the batter into *plenty* of *hot* fat.

Put the flour and salt in a basin, break the eggs in it and stir in gradually half the milk; beat for ten minutes; add the remainder of the milk, and pour into the hot fat in the tin. Bake thirty to forty minutes.

PANCAKES.

Make a batter as for Yorkshire Pudding. Melt three or four ounces of "Tristella" Refined Block Suet in a cup or small stewpan. Turn a few drops into the frying pan, just enough to grease it all over; when hot, pour in sufficient batter to just cover the bottom of the pan; fry brown on one side, toss, and fry the other side; turn on to a paper. Dust with castor sugar and squeeze a few drops of lemon juice over; roll up and keep warm till all the pancakes are ready to serve.

PASTRY.

Butter or a substitute must be used in all pastry. The principal substitutes are:—Lard, which has an unpleasant flavour, and cannot be eaten by a great many people; Dripping, which tastes of the meat, and often has a burnt flavour; Clarified Fat, which is difficult to prepare, and must be done with time and care; refined Suet, shredded "Tristella," which is by far the nicest, best, and most economical.

Use "Tristella" Suet in your Mincemeat.

GOOD FLAKY PASTRY.

¾ lb. Flour. 3 oz. "Tristella" Shredded Suet.
3 oz. Butter. A pinch of Salt. Cold Water to mix.

Put the flour and salt in a basin, rub the "Tristella" Suet into it, and mix to a rather stiff paste with cold water. Roll out thinly, and place the butter on it in small lumps, dust over with flour, and fold three times. The pastry is now ready to be rolled out for meat pies, meat patties, sausage rolls, tarts, etc. This is a most useful pastry, economical and delicious.

TO ENRICH MILK PUDDINGS.

Add one tablespoonful of "Tristella" Shredded Suet to each pint of milk to make milk puddings extra creamy and nutritious. This makes them especially valuable for invalids and children. Always cook milk puddings in a slow oven, and add a pinch of salt.

If you use half milk and half water, a tablespoonful of "Tristella" Shredded Suet will restore the necessary richness and nutriment.

FRYING IN DEEP FAT.

Successful frying can only be accomplished by using *plenty* of *good* fat. Fish, fish-cake, rissoles, croquettes, etc., should be fried in *enough boiling* fat to entirely cover them. This will most certainly prevent their tasting greasy.

Put into a clean saucepan two or three pounds of "Tristella" Refined Block Suet, place over the gas or fire, and when boiling it will be quite still (the reverse of boiling water) and emit a pale blue smoke; or a piece of bread thrown in will brown quickly. Put whatever is to be fried into the boiling fat at once, and when cooked drain on kitchen paper. The frying fat should be strained frequently; it will last for months; a little more "Tristella" Refined Suet being added as required.

SPECIAL NOTICE.

If you prefer to follow your own favourite recipes, use one-third less of "Tristella" Shredded Suet than when using raw suet.

Give the Children plenty of Suet Puddings.

ECONOMY
: : IN FOOD. : :

How to keep down the food bill without sacrificing real nourishment is the problem before thousands of housewives at the present time. "Tristella" Shredded Suet solves the problem most satisfactorily. Because delicious puddings and pastry can be easily and economically made with "Tristella." So light, so digestible, so satisfying, they cost little, yet are wonderfully nourishing. But be sure you use "Tristella" Suet.

Look for the packet with the scarlet shield and black and white diamond band.

For frying, use "Tristella" Suet in Blocks. It is convenient and delicious. It does not impair the natural flavour of fish—nor does it "repeat" or cause indigestion.

See that you get a packet like this.

Look for the scarlet shield and the black and white diamond band.